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WANTED.

When you want anything, advertise in the new special column of this paper. Some bargains are offered there this week which it will pay you to read about. See page two. This paper has more than 2,000 readers every week and one cent a word will reach them all.

Every son and daughter of the Green Mountain State wished for the battleship Vermont and Captain Potter, her commander and a Vermonteer, long-voyage on their first cruise as well as ever. When the silver service, purchased by our State for her name, is presented, it ought to be made a gala event, with a generous attendance of Vermonters.

When the coal strikes pushed the price of black carbon almost out of reach of the ordinary man, some people suspected the trouble was promoted in order to facilitate a permanent advance in this fuel. In the case of the strike of the paper mill operatives, which advanced news stock from fifteen cents to the altitudinous price of forty-five cents a hundred of course everything was white.

The Montpelier Journal announces that the honor system works well in Washington county jail under the administration of Sheriff Tracy. The prisoners work with the understanding that, if they do an honest day's work, they will receive an honest man's wages and some of them are earning \$1.50 a day or more. There are loafers in Burlington who could take a course of this kind with profit to themselves, their families and taxpayers.

The report that the New York, New Haven & Hartford railroad may extend its trolley line from Bennington to Rutland via Granville and Fair Haven, ought to be true; for as we have often remarked, Vermont is not likely to have too many railroads. If the projected absorption of the Boston & Maine by the New Haven system is consummated, as will unquestionably be the case, it is not impossible that Burlington may yet see New Haven cars running to this city via St. Johnsbury and Cambridge Junction.

WHAT DRAINAGE MEANS.

Tillers of soil of the present age in this section of the country hardly realize the full value of drainage; for the apparently greater part of the necessary work in this direction was done by earlier generations. We use the word "apparently" advisedly in this connection since we suspect no small portion of the land supposed to be in the pink of condition would be improved by sub-drainage, to say nothing of swamps and marshes.

It is a well known fact that some of the best and most productive soil in Vermont, as in other New England States, was reclaimed by means of the drainage of swamps, and it is equally certain that there are still opportunities for the adding of considerable territory to arable land in this State through the adoption of similar treatment.

Valuable information on the subject of drainage is embodied in an interesting and instructive article contributed to the August number of "The World To-day" by Guy Elliott Mitchell.

This writer shows that Uncle Sam has under consideration a project to add no less than 75,000,000 acres of waste lands to our present tillable area, and that much of this enormous territory is capable of being brought into a state of extraordinary fertility and productivity. Part of this land needs less water, while the rest needs more moisture than it acquires. In other words the two processes to be employed by the federal government are drainage and irrigation.

It is estimated that the swamps to be reclaimed will alone aggregate over \$6,000,000,000 in value, and that, if this vast area were to be divided into farms, it would accommodate a farm population of no less than 8,000,000. A bill looking to the prosecution of this vast undertaking was reported favorably in the last Congress, and it is to be expected that a strong effort will be made in the next Congress to promote the passage of legislation of this character.

Vermont is not discussed in the article, but it is shown that New Hampshire has 2,500,000 acres of swamp

land, which the reclamation service says could be reclaimed, and inasmuch as the conditions of soil are somewhat similar in Vermont and the Granite State, it is to be presumed that our swamp and marsh area is very large.

"THE BLUE AND THE GRAY."

It is difficult for the generation that has grown up in this country during the past score of years to realize the part played in the reconstruction period following the Civil War by the poem, "The Blue and the Gray," which is now recalled by the death of its author, Judge Francis M. Finch at the advanced age of eighty years.

Judge Finch, who was a graduate of Yale and for many years dean of the law school of Cornell University, was not only a brilliant lawyer and distinguished judge, but he was also a gifted poet. His most famous production, however, was his plea in verseification for the exercise of charity toward the "Lost Cause," which was printed in the Atlantic Monthly in 1867. This poem appeared at a time when the sectional hate naturally growing out of our country's great internecine struggle was still at its height, and a host of parents who had given their sons for the Union, and wives and sisters and sweethearts, who had lost loved ones on Southern battlefields, could not quickly respond to the sentiment embodied in this appeal for the closing of the bloody chasm.

As the years have revolved, however, people in both the North and the South have come to appreciate more and more the beauty of thought as well as the noble conception of fraternity embodied in its lines, and it is safe to say that no one influence outside of the policies adopted by some of our administrations, notably that of the lamented McKinley, has done more to heal the wounds left by our great civil strife than this famous poem. To-day the great mass of the people throughout our land can unite in recollecting the beautiful sentiment, which culminates in the closing stanza of the poem:

"No more shall the war-cries sever,
Or the windings rivers be red;
They banish our anger forever,
When the laurel the graves of our dead:
Under the red and the dew,
Waiting the judgment day,
Love and tears for the Blue,
Tears and love for the Gray."

SCHOOL SAVINGS BANKS.

A gratifying beginning has been made in the matter of establishing school savings banks in Vermont, and there is every prospect that the movement will continue to grow among the schools of our State. Since the introduction in this country of the European plan of school savings institutions in 1885 the enormous amount of \$15,000,000 has been saved throughout the country by our public school pupils and Vermont has established twenty-eight such banks with 750 depositors and with \$5,028 in deposits.

Each teacher collects savings from the pupils and constitutes himself or herself a school bank, and so far the system has worked to the entire satisfaction of all concerned. In the larger cities, according to the report of the controller of the currency, the stamp savings system and the various provident funds are all tributary to the system of school savings banks. In the whole country there are 5,523 such banks, the number in the different States in order of amount on deposit being as follows:

School	Depos.	On		
houses.	Banks.	Items.	Deposits.	
New York	308	361	72,407	\$191,821
Penn.	182	1,857	99,307	278,443
Ohio	155	872	12,154	2,517
Michigan	78	452	8,619	59,318
New Jersey	13	139	1,548	31,520
Washington	24	252	2,452	21,797
Missouri	59	600	2,451	21,440
Mass.	139	494	18,538	19,832
Maine	32	72	1,584	18,419
Rhode I.	19	72	1,012	9,612
Wisconsin	5	21	1,281	7,754
Vermont	14	28	750	9,028
Oklahoma	6	100	1,000	4,200
Minnesota	32	97	5,438	3,845
Conn.	11	51	2,062	2,154
Indiana	15	13	2,000	1,506
Kansas	5	26	612	1,015
Delaware	1	1	46	92
California	4	4	150	29
North Car.	3	20	217	12
New Hamp.	1	2	20	10

Total, 1,016 5,523 168,862 \$744,457

The importance of this movement cannot be too strongly emphasized. In this rapid age the habit of saving is not likely to become too pronounced on the part of Young America, and it is impossible to adequately measure the value of this habit to the youth of this country, directly and indirectly. The desirability of saving will not only be impressed on the young minds directly concerned, but like other examples, the saving of Almes is likely to become contagious to a greater or less degree among the associates of the young depositors in these school savings banks. It is to be hoped that the movement may be encouraged in every possible way in the Green Mountain State.

OIL TRUST BROUGHT TO JUDGMENT.

It looks now as though the Standard Oil company might have to declare or at least earn another big dividend to pay the little fine of \$25,240,000 imposed by Judge Landis of the United States court for accepting rebates from the Chicago & Alton and other railroads. It may not be wise to crow inordinately over the punishment of the trust in this instance, though for sooner or later the Standard people will probably make the public pay this fine by boosting petroleum prices.

It is worth while, however, to have a penalty of this size imposed on the Standard Oil company; and this is probably the view taken of the situation by Judge Landis for the report of the case says that not only is the fine the largest ever assessed against any individual or corporation in the his-

tory of American criminal jurisprudence, but it is also the maximum penalty permitted under the law. The fact that the fine is more than 100 times as large as the sum received by the company through its rebating operations ought to and undoubtedly will tend to discourage the oil trust from attempting further violations of the law.

Another influence which will unquestionably operate in a similar direction will inevitably flow from the language used by the court in imposing this enormous fine. Judge Landis declared that the men who thus deliberately violate this law wound society more deeply than does he who counterfeits the coin or steals letters from the mail. In other words the court brands the oil magnates as worse than common criminals. Judge Landis thinks the penalty is too small to fit the crime, and he is undoubtedly right. The payment of this fine will not be excessively felt, and it is probable that the penalty will be increased as soon as the law can be amended.

In the meantime John D. Rockefeller, who is the biggest fiend in the puddle of Standard oil, can afford to indulge in a prolonged period of thought, as can his son and successor, His enormous gifts to the cause of education and his excellent talks to Sunday gatherings and Bible classes will not wipe out the stain of weekly violations of the law pronounced worse than theft or counterfeiting, not by a sensational newspaper, but by a judge of the federal court.

ADVERTISING VERMONT.

If the attractions of Vermont are not thoroughly advertised to the traveling public this season it will not be because of the failure of various organizations and interests to adopt commendable measures of publicity in this connection. The latest and in some respects the most noteworthy project in this direction is that undertaken by the Vermont commission to the Jamestown tercentennial exposition, which has had printed for free distribution at the world's fair in question an illustrated brochure exploiting the Green Mountain State and its resources as well as its attractions for both visitors and prospective residents.

This handsome publication was compiled by Editor Frank L. Greene of the St. Albans Messenger, which is equivalent to saying that the work has been brilliantly as well as satisfactorily done. The compiler has aimed to present in a brief but comprehensive way a general survey of the main social institutions, business interests, and natural resources of the State, so that the whole field is touched upon sufficiently to prompt any person desiring special information in regard to any part of it to make further inquiry; and we believe he has succeeded.

The brochure of the Jamestown commission will probably escape the criticism directed against the recent publication of the board of agriculture on account of the complete neglect in the latter of a number of the leading counties in the State. The work under consideration shuns the charge of partiality by speaking of "A typical Vermont granite quarry," for example, instead of labeling the illustration. Indeed the brochure goes further. While all phases of Vermont life and interests pertinent to the task are reviewed, "the name of no business concern is given, no vacation resort is advertised, and the name of no living Vermonters is mentioned." It will be impossible to assert, therefore, that the book advertises any particular individual, clique, section or interest.

In a statement accompanying the publication the commissioners explain that while the book is primarily designed for circulation outside of the Green Mountain State, much of the matter may be found of interest and perhaps instructive to a greater part of the people of Vermont themselves. This is unquestionably the case. It is not only written in an attractive style, but it also embodies much information that is not familiar to the people as a whole.

The distribution at Jamestown of a handsome brochure of this kind, illustrating Vermont's characteristic features as well as depicting the beautiful attractions and advantages of the State, ought to produce material results; and the commissioners as well as the compiler are deserving of commendation for the effort and pains that have plainly been devoted to this creditable work.

IN THE STEAM ENGINE PASSING.

The champions of steam power would probably be horrified to hear any suggestion of the danger that their pet engine might become obsolete, yet so good an authority as the geological survey, which has been conducting a series of experiments, announces results calculated to revolutionize manufacturing and transportation. Eminent engineers are said to have reached the conclusion that we have come to the passing of the steam engine and that the "internal combustion motor" is beginning to take its place.

It is declared by the government experts and others who have been experimenting with gas engines that the new form of power can be applied to transportation also through the use of electricity, and the action of the New York Central and the New Haven roads in deciding to equip a considerable section of their lines with electricity is cited.

One of the big things about the new power, as the government experts see it, is the fact that internal combustion motors can be run on the poorest quality of coal, and even on lignite and peat. In fact, anything in the way of fuel that will produce gas is good enough for the new type of gas engine. The new form of power means, it is declared, that hundreds of thou-

sands of square miles of lignite coal beds in the far West can be used for fuel; for it has been demonstrated that the internal combustion motor will produce more power even from poor lignite than can be produced by first-class coal when used under a steam boiler. Also it is pointed out that the smoke nuisance in great cities will be abolished, for the internal combustion motor produces no smoke.

That the new form of power has passed the experimental stage is shown by the fact that internal combustion motors of 6,000 horsepower have already been constructed and are in successful operation. The engine has demonstrated its ability to produce from two to nearly three times as much power with a given amount of coal as the steam engine. Not only this, but it has proved that the very poorest coals in the gas producer generate twice the power that the same coal does in the steam plant. Still further, it has generated power from lignite (the lowest form of coal) where the lignite has refused to do any work under the steam boiler. The people's coal bill in 1905 was \$1,500,000,000. One-third of this, or \$500,000,000, went for coal to produce power.

For three years the government experts labored at the fuel testing plant at St. Louis with striking results. The plant, so far as fuel testing is concerned, has been moved to Norfolk, Va., where the tests are being continued. It was found at the beginning that the losses in the utilization of fuel for the development of power, heat and light were so great that in a ton of coal consumed in an ordinary manufacturing plant less than five per cent. of the total energy was available for the actual work of manufacturing. It was found also that in ordinary locomotives only three to five per cent. of the fuel energy is obtained for pulling the train. This is about the same as if a housewife took a barrel of flour and succeeded in getting only one small biscuit as the entire result.

Robert Heywood Fernald, an engineer employed by the government in charge of producer gas tests under the geological survey, says that the value of the results is not limited to the coal producing section of the country, but that it extends through all the States and Territories where even a poor grade of fuel is found. He thinks the manufacturers of New England alone can save from \$15,000,000 to \$20,000,000 per annum by adopting the gas engine. For the present coal bill of these manufacturers is approximately \$60,000,000.

"Furthermore," said Mr. Fernald, "if gas producers can be introduced on ships and river boats not only will millions be saved in coal but far less room will be required on board for its storage. With this much cheaper gas operation steamboats and river craft will no doubt become a much stronger competitive factor."

The chances are, however, that it will be a long time before the steam engine is thrown on the scrap heap.

WHAT OUR COUNTRY CHURCHES NEED.

The average thinker would probably say off hand that what our country churches most need is a more vigorous membership and support. This apparently simple statement of the problem embodies a number of questions, each of which demands serious attention. The endeavor to answer some of these questions has resulted in the production of an interesting article in pamphlet form on the subject, "What Our Country Churches Need," by the Rev. George Frederick Wells. The discussion, which is based in a study of the country church problem made by the author under the auspices of the Carnegie Institution at Washington, department of economics and sociology, takes up the theories of Edward Pearson Preesley and Rollin Lynde Hart.

Preesley regards the country churches as hopeless and helpless and thinks if there is any place for the country church it must be greatly supplemented by an idealistic system of industrial and domestic education.

Hart, on the other hand, holds that the country church should give place to a social settlement with religious features, combining the farm, factory, cooperative store, library and bureau of social research and instruction, with means of religious instruction, something after the manner of the Church Settlement association of New Hampshire at Elmwood near Concord.

A moment's reflection will show that instead of endeavoring to show what the country church needs, what will build up and strengthen it, these two men try to show what should be substituted for the struggling church in rural districts. The same thing may be said in part of the belief of the Rev. Newell Dwight Hillis of Brooklyn, that the rural institutional cathedral church ought to be and will in time take the place of our country churches in their ordinary form. The author thinks, however, this plan is commendable as "there would seem to be great practical wisdom in having a senior preacher for expert leadership and his assistant pastors and deacons for more direct personal service to the most remote country neighborhood and home."

The writer of the article is inclined to regard the rapid increase in our communities of the Grange, the Young Men's Christian association, the fraternal lodges and literary clubs, farm-ers' clubs and village improvement societies, to say nothing of the work of the improved schools and numerous town libraries, and the influence of the rural telephone and trolley, free mail delivery, and the increased circulation

of the daily press, as rendering it unnecessary for country churches to do organized social work.

All this is true of the flourishing village, but there are comparatively few rural communities in the country as a whole which have the Y. M. C. A., flourishing libraries, literary clubs or other organizations that would carry on social work along Christian lines; and the number of daily newspapers whose influence could be substituted for the work of the church is small.

The author of the article in question says that "the successful church to be the one that knows how to be a consistent church, true to its Christian profession, realizing its moral mission to the whole of society, ministering its own spiritual and ethical affairs first of all, and then strong enough and sensible enough to co-operate, for the church is a social institution, with other social institutions that stand for any aspect whatever, however secular, of the Kingdom of God among men."

This would strike the layman as applicable to any church, metropolitan as well as rural; and thus far we have gained slight idea of the peculiar need of the country church as distinguished from other churches. The same thing is true of the statement that "too many people in most of our towns by their habits of not attending church are saying that the church is no good. They do not contribute of their means toward the support of the church."

The importance of strengthening the country churches is recognized. The author says that more than one-half of the total population of the United States will have their religious and moral instruction and leadership directly or indirectly from the country churches or they must remain destitute. It is also shown that the ethical quality of modern city life depends to a very large extent upon the quality of manhood and womanhood our country parishes are producing; and that the country churches feed the city churches, and at the same time our rural weaklings and degenerates fill the city saloons, replenish the slums, and greatly enhance the urban problem of the submerged tenth.

But "what do our country churches need?" The writer quotes figures showing that in the New England State and New York more than half the people are not reached and indeed are not approached by any direct Christian influence.

As a means of strengthening the country churches the author puts the first need as that of more money. He says that in Vermont five-sevenths of the demand for church union and federation arises from economic necessity. He would not have large endowments for country churches, as they would artificially keep the churches alive; but the churches would do better work if they were not so cramped financially. Many people believe the primary need of country churches is an improved clergy. The country churches need ministers who will be recognized as men before they are recognized as ministers.

The writer reaches the paradoxical conclusion that the one primary need of the country church today is hardly a need of the church at all, but the need is on the part of the people who are out of the church and beyond its influence. He concludes that "the people need the church infinitely more than the church needs the people."

We fall to see how this answers the question "what the country churches need" to any practical degree. The churches in the rural communities need to be told how to overcome the handicap of distance from places of worship, indifference on the part of the people, how to organize social work where none is now carried on, how to strengthen themselves financially and how to meet present social and economic conditions. The manor men who can tell them all this will not only strengthen the country churches but will also confer a boon on the cities so largely fed by the country churches.

DOMESTIC SCIENCE.

Up from the South by boat and train, Now comes the King of Fruits again; Luscious feast for judge or felon, — Glorious, sun-kissed watermelon! Green as emerald is its rind. By cutting through it thou shalt find Sweetest morsel of crimson flesh Tempting and cool even from dust.

Menu Sunday.

BREAKFAST.
Cantaloupe.
Mashed Potatoes.
Corn Beef Hash with Boiled Eggs.
Corn Meal Gems.
Coffee.

DINNER.

Anchovies and Radishes.
Vegetable Soup.
Fricassee of Chicken.
Lamb Chops a la Maitre d'Hotel.
Spaghetti with Tomato Sauce.
Roman Salad.
Melon Surprise.
Iced Tea.

SUPPER (out of doors).

Eggs stuffed with Sardines.
Potato Salad.
Lettuce Sandwiches.
Watermelon Marshmallow Cake.
Iced Cocoa.

Broadly speaking, melons may be divided into three groups; the watermelon, "king of fruits"; the spiny muskmelon, cantaloupe and nutmeg group, and the citron melons, from which our grandmothers evolved such delicious conserves. All belong to the gourd family and are cousins to the cucumber, squash and pumpkin. Although natives of the Orient, they have taken most kindly to our American soil and climate, so much so that we yield the palm to none for our luscious "larger head" and "rattlesnake" watermelons, our local coloring in the very shape of names, as the Rocky Ford and Arizona cantaloupes. For some occult reason, the muskmelon

proper, the "large, oblate spheroid, colored between olive green and ochre, deep creased and covered with its intricate tracery of raised ridges," which we call the grating hair recall so lovingly, seems to have disappeared from our gardens and markets. One never sees them any more whether the search be made in the most exclusive markets, the highest priced restaurants or most luxuriously provided private tables. Have they joined the great ark, the dove and the raven in extinction, or are there still a few refugees nesting under the tall grasses of some Arcadian farm?

It is to be hoped so, for never sweeter, more luscious and satisfying melons than those whose size made one sufficient for the requirements of the ordinary small family.

IN SELECTING MELONS.

In selecting watermelons the first test is weight. A ripe watermelon is heavy. Another test is to lay the melon on its back, with the white part upward scratch the skin of the lightest part with the finger nail. If it seems tender while the melon remains firm, hardly yielding to the pressure of the finger or indentation by the nail, it is probably good. Still another test is to drive a nail in the side of the melon that has lain on the ground. If it goes in easily, the melon is ripe.

The test of a cantaloupe is said to be in breaking a little piece from the stem end with the thumb nail. If it smells spicy when broken, it is probably good.

FOOD AND MEDICINAL VALUE OF MELONS.

In food value the cantaloupe outranks the watermelon, though neither are valued so much for their protein or energy-giving qualities. The watermelon, however, affords a unique source of other kind, produce unpleasant colicky symptoms, but when ripe the watermelon particularly is considered excellent for the liver, kidneys and bladder. Among peasants of Russia and Turkey the fresher watermelon juice is held in high repute for dropsical affections and intestinal catarrh.

TO SERVE MELONS SIMPLY.

For most people the simplest way of serving melons is best. All melons should be well chilled, try the Mexican way of cooling, by evaporation. Wrap the watermelon in a piece of carpet or a heavy bag that is dripping wet and stand it in a current of air. In a short time the melon will be delightfully chilled. A curious way of cooling watermelons fresh plucked from the vines is that used among the negroes of the South and the peasants in Turkey. As soon as plucked the melon is split in half and laid directly in the sun. This method cannot be employed after the melon has been transported for some time. In serving watermelon a specially nice way is to split in halves lengthwise, then with a large tablespoon and a rotary motion scoop out cones of the solid red pulp. Arrange these on a low glass or silver dish with a setting of grapes or other green leaves, and you have a pleasing treat along with the most delicious morsels. At some of the large hotels these melons forms are sprinkled with sugar or maraschino; but to ordinary palates these seem like needless.

To serve cantaloupes simply chill thoroughly, then cut in halves and remove the seeds, taking care not to scrape out the delicate pulp near the rind, as this is the most spicy portion of the fruit. Place the halves on a bed of cracked ice, but never, never serve in the hollow of the melon, as is sometimes done, for this destroys the distinctive flavor of the fruit. In the old days, when every family had its moss-covered spring house, the ideal way of chilling melons was to lay them on the flat stones with cold sparkling water trickling near them; but few indeed are the families thus favored in these days of modern "conveniences." Tastes vary as to what is the best accompaniment for the cantaloupe. Some like a sprinkling of salt to bring out the flavor. Others, a powdering of sugar, while still others call for a delicious blending of salt, pepper and ginger, just a suggestion of each—no more. Lemon juice and other flavorings are often employed by those on the lookout for something novel.

FOR AN INSIDE MELON.

When the breakfast melon proves insipid, as it often does when purchased at city markets, don't try to eat it then, but put on ice and serve it luncheon as a salad. Take out the ripest pieces, cut in blocks about the size of an English walnut, arrange on a bed of lettuce or water cross and dress with a French dressing made with lemon juice and oil instead of vinegar.

MELON SURPRISE.

A delightful combination of dessert consists of small muskmelons, the center scooped out and filled with vanilla ice cream or a whipped cream mixture. If the melons are of fairly good size, one-half served on an individual plate will make a service. If very small, cut off the top of the melon to serve as a lid, scoop out the seeds, fill with any cream mixture desired, recover and stand back on the ice until ready to serve. For those who have the ribbon fad of tying up their foods a twist of green and yellow ribbon may be tied around the whole or knotted at the top. A vine of wild grape, Maderia or cherryberry would be charming used in this way.

WATERMELON ICE.

Scrape out all the red pulp from a half melon, carefully saving every bit of the juice. Allow to every two cups of liquid a cup of sugar and if desired a little lemon juice to flavor. Turn into the freezer and when half frozen add the stiffly whipped whites of two eggs. Finish the freezing and serve.

CANTELOUPE PRAPPE.

Allow to three cups pulp two cups sugar and the juice of three lemons. Mix well, pass through a fine sieve, then freeze. Serve in glasses.

COMPOSITE OF WATERMELON.

For one quart of watermelon pulp, cut in small regular pieces, allow two cups sugar, one pint water, the juice of one lemon and a little piece of green ginger. Put water, sugar and ginger and lemon juice over the fire and simmer five minutes. Add melon and simmer gently twenty minutes. Pour into a dish and cover with paper. When cold drain off the syrup, return to the kettle and boil fifteen minutes longer. Arrange the pieces of melon in a glass dish and pour the cold syrup over it, removing the ginger. The white part of the melon can be used for preserving or pickling.

WATERMELON PRESERVES.

While watermelon rinds are a drug in the market, an old-fashioned preserve may be added to the winter's supply of goodies with but little extra expense. With a very sharp knife cut off the outer green from watermelon rinds, leaving about a quarter inch of the firm white part. Cut into any shape desired, having the pieces uniform. If you wish the preserve green, put into a kettle with alternate layers of grape leaves and tiny pieces of alum not more than a half teaspoonful for a large kettle. Simmer in water to cover and simmer two hours. Drain, cover the fruit again with weak

ginger water, and simmer three hours longer. Drain, make a syrup, allowing to every pound of fruit a pound and a quarter of sugar and a pint of water. Boil ten minutes, skimming constantly. Put in the rinds, simmer until tender, remove with a skimmer, pack in jars, boil the syrup until quite thick, pour over the rinds, covering well, then seal.

ANOTHER PRESERVE OF WATERMELON RINDS.

Cut the white rind into thin pieces and weigh. For five pounds of the rind allow one quart water and a pint of vinegar. Boil, add the rind, and boil ten minutes. Remove the fruit with a skimmer. Drain, perfectly dry. Place in the preserving kettle one pint water and three and a half cups sugar. Boil, skim, add the melon pieces and two ounces green ginger cut in slices. Cook until the melon is clear and tender, remove with a skimmer, boil the syrup ten minutes longer, pack the melon in glass jars and fill to overflowing with the syrup.

PICKLED WATERMELON RINDS.

Boil off the outer green rind and all the pink pulp of the melon rinds, leaving a quarter of an inch of the white part. Cut in pieces about two inches long and lay in a weak brine, allowing a cup of salt to each gallon of water. Soak for twelve hours, remove, rinse and weigh. For every pound of the fruit allow a pound of sugar and vinegar to cover. Stick a piece in each piece of rind, and to seven pounds fruit add one ounce stick cinnamon and a half ounce each bay, put vinegar and sugar in a kettle and when it boils add the rinds and cook until clear and tender. When all are done turn into stone crock and cover with the spiced vinegar.

WATERMELON RIND TO USE IN PLACE OF CITRON.

Cook some of the rinds in a rich sugar syrup, then can. When ready to use take out a little and dry in the oven. This may be used in cakes, pies and puddings just the same as citron.

MELON MANGOES.

These may be made from small green watermelons or muskmelons, preferably the latter. Cut out a section of the rind about an inch wide and three long, then scoop out the seeds and soft portion. Place the fruit in earthen or wooden receptacles and let them soak overnight in strongly salted water. In the morning drain, and put the cut portions to one side, where you may keep to fit them in with the back of a spoon. For the stuffing, chop enough firm whole cabbage to fill the cavities, or combine with the cabbage a quarter part of chopped celery, green tomatoes or cucumbers. Sprinkle with salt and stand aside for a couple of hours. To each pint of the chopped vegetables, allow a small onion, half a teaspoonful each mustard seed, two or three nutmegs, mace and a little clove, cinnamon and ginger. Pepper also to taste. Mix thoroughly, then fill the cavities, packing hard. Put in the pieces where they belong and sew on or tie with fine twine. Put in a preserving kettle, cover with cold vinegar and let them stand over night. The next morning bring to a boil and simmer half an hour. Take out, carefully put in a stone jar and cover with cold vinegar. The next day pour off the vinegar, add to each quart a cup of sugar, bring to a boil and pour over the mangoes. Repeat this for several mornings, then cool and cover for indefinite keeping.

EMMA PADDOCK TELFORD.

WILL MEET AT NORTFIELD.

Programme for Epworth League Convention August 25 to 30.

The Vermont Epworth league conference will be held in Northfield, Vt., on Wednesday, August 28, at 10 a. m., and continue through Friday